

ABSTRACT:

A boneless meat product and method for making such product, including hams and other boneless meat, the meat being spirally sliced around an axis through the meat. The axis is created by the insertion of a temporary support member through the meat. The meat is mounted in meat slicing apparatus which rotates the meat. A slicer blade is introduced into the meat in a plane substantially perpendicular to the axis of rotation while the meat is rotating. The slicer blade is then indexed linearly along an axis parallel to the axis of rotation of the meat, thereby effecting a spiral cut in the meat. The meat is removed from the apparatus following slicing operations and the support member removed from the meat.